

Yemen Coffee

The World's First Coffee

A Luxury Product and
Unique Taste



Yemen Coffee

A Journey Through History

THE DISCOVERY

- In 1450, Sufi Monks in Yemen were the first to cultivate coffee plants and brew the drink we know today as coffee.
- Coffee traveled from Yemen's highlands by camel.
- Yemen monopolized world coffee trade for 200 years, shipping tons of sterile beans from the port of Al Mokha.
- Drinking coffee gained popularity worldwide, with coffee shops opening in Europe beginning in 1650.



- The agricultural area currently allocated to coffee in Yemen is estimated at 34,497 hectares, and approximately one million people work in this field from its cultivation to its export. Yemen's production of coffee during the past few years reached 19 thousand Metric Tons.
- Yemeni coffee grows mainly at an altitude between 1000 to 2400 meters above sea level. It is grown in valleys sloped down the western, central, southern highlands and mountainous terrace and especially in the mountain chains which overlook Tehama plain.
- The crop density of the area where coffee grows is between 900 to 1000 trees per hectare. The production per hectare is between 300 to 600 kilograms. These areas represent 40 % of the area of plantation in the country.



Yemen Environment

- Warm and wet climate along with the availability of sufficient water is the best environment for coffee plantation.
- Yemenis have realized that the best types of coffee are planted in this environment. They discovered that this environment is found only in the most difficult agricultural areas in Yemen.
- This environment is very difficult to be used for agriculture purposes because it is highly risky.
- However, the Yemeni farmer is very creative because he has the ability to use these lands by constructing the open terraces at an altitude of 2400 meters . Fields of coffee look like hanging gardens.
- In addition, the farmer provides sufficient water and care until the plants grow to such a level which enables the trees sustain environmental and biological stresses.



TERRACE-GROWN

- Coffee is grown on terraces carved into Yemen's rugged terrain
- Yemeni coffee is typically grown in mountainous regions.
- The most famous type is known as "Yemen Mocha." These beans are organically grown and have a unique flavor profile.
- Remember, Yemeni coffee isn't just a beverage—it's a journey through history and flavor
- Flavor characteristics include spiciness, fruitiness, and earthiness



HAND-PICKED

Ripened coffee cherries are hand-picked on small family farms.



SUN-AND NATURAL DRIED

Cherries are dried on rooftops,
revealing the coffee seeds
within.



The Nature and Features of Yemeni Coffee

- When Yemeni coffee is mentioned, it directly makes one envisage the most beautiful natural picture of the areas of producing coffee. Visitors to these areas feel spiritually elevated because of the wonderful nature, fascinating sceneries, fresh air, traditional buildings and the most amazing picture of those high mountains embracing clouds in such an imaginary wonderful picture.
- It is remarkable that many people wonder why the best quality of coffee is just found in those areas. Coffee is considered one of the reasons for this distinction. It is the reason behind farmers' insistence to keep this vital diversity and it is the reason which enables them to cope up with difficulties of being far from the city and the scarcity of many facilities



Coffee has been cultivated in Yemen the same way for over 500 Years



The Most Important Area of the Production of Yemeni Coffee

- Yemen Mocha” beans has reach types of coffee, which each has its own taste and flavor.
- Yemeni coffee cultivation is widespread in most governorates and the most famous areas of its cultivation are:
- Bani Matar, Yafa, Haraz, the internal and external Heima, Bura, Bani Hammad, Amran , Mahweet , Anis , Hajah , Saada and others.
- It consists of different shapes and sizes and several names and types, in relation to the areas that are grown in it,



Flavor Profile of Yemeni Coffee

- **General Comments of the flavor of Yemeni coffee:**
- **Green coffee has a minimal amount of secondary defects and zero primary defects.**
- The taste of Yemen coffee may experience the following :
 - Spiciness
 - Fruitiness
 - Earthiness
 - Wine-like acidity
 - Richness
- It has a mix notes of floral, Dried Fruits and stone fruits with sweet and juicy characteristic.
- Based on SCA Sensory Analysis standards, Yemen Coffee can reach a good Sensory Analysis 80 % and above.



Types of Yemen Coffee

- Yemen coffee is a high-quality coffee and is a unique product which is sold inside and outside the country.
- The most common types of Yemeni coffee are:
 - Al-Harazi
 - Al- Matari
 - Al-Haimi
 - Al-Ansi
 - Al-Hwari
 - Al-Mahwiti
 - Al-Hajji from Hajjah
 - Al-Hammadi
 - Al-Rimi, and more .





Morphological and geographical information

Arabica, HARAZI

TYPE OF COFFEE:	Arabica,
VARIETY:	Harazi
COMPOSITION:	Dawaeri andJadi
TRADE MARK	Mocha Coffee Harazi
AGRICULTURE AREA:	Manakha Districts in Sanaa governorate.
ALTITUDE:	1000 – 2200 m.a.s.l.
SHADING SYSTEM:	30%
ANNUAL RAINFALL:	300 – 500 mm/year
SOURCE OF COLLECTION:	Supreme farms of Hajara , Masar , alhateeb , and Kahel village.
HARVESTING AREA :	112 Ha
PRODUCERS DEALING WITH	141 Farmer
HOUSHOLDS NUMBER:	100
HOUSEHOLD MEMBERS:	6.5
AVERAGE HOLDING:	1000 trees
% OF INCOME FROM COFFEE	40-50
POVERTY PERCENTAGE:	65%



Morphological and geographical information

Arabica, HARAZI

TOPOGRAPHY OF THE AREA	Mountainous terraces, intermountain plains, Upper slope, Floodplain fields
SOIL	Clay loam, Sandy clay loam , with a pH around 7 - 8
FERTILIZATION	Composted animal manure and composted leaves of nearby forest trees.
IRRIGATION	Rain, wells, Springs, spate and Caravans
WEEDING AND SOIL TURNING	Manually and animal-drawn done.
PEST CONTROL	Traditional means using smoking with dried woods of Ficus salicifolia and spraying with organic plant solutions.
TREE DENSITY	1000 tree/ hectare.
HARVESTING PERIOD	October – March
PICKING	Manual picking (men and women).
DRYING	Rooftop and raised bed sun drying (men and women).
HULLING	Dry Mill Machines.
SORTING	Manual.
GRADING	By Machines.
PROCESSING	Dry Mill Machines.
PRODUCT FEATURES	Organic High quality green coffee bean.



Morphological and geographical information

Arabica, MATARI

TYPE OF COFFEE:	Arabica,
VARIETY:	Matari-Shobroqi
COMPOSITION:	One Variety
TRADE MARK	Mocha Coffee Matari
AGRICULTURE AREA:	Bani Matar, Districts in Sanaa governorate.
ALTITUDE:	2000– 2400 m.a.s.l.
SHADING SYSTEM:	10%
ANNUAL RAINFALL:	200 – 300 mm/year
SOURCE OF COLLECTION:	Supreme farms of Saieh , Other , Alzubairat, Nahdan, Hedar, Wadi Nasim
HARVESTING AREA :	68.5 Ha
PRODUCERS DEALING WITH	98 Farmer
HOUSHOLDS NUMBER:	81
HOUSEHOLD MEMBERS:	7
AVERAGE HOLDING:	1000 trees
% OF INCOME FROM COFFEE	70-80
POVERTY PERCENTAGE:	60%



Morphological and geographical information

Arabica, MATARI

TOPOGRAPHY OF THE AREA	Mountainous terraces, intermountain and valleys
SOIL	Sandi-loam with pH around 8
FERTILIZATION	Composted animal manure and composted leaves of nearby forest trees, especially Acacia sp.
IRRIGATION	Rain, wells, Springs, Caravans and spate irrigation
WEEDING AND SOIL TURNING	Manually and animal-drawn done.
PEST CONTROL	Traditional means using smoking with dried woods of Ficus salicifolia.
TREE DENSITY	1000-5000 tree/ hectare.
HARVESTING PERIOD	October – March
PICKING	Manual picking (men and women).
DRYING	Rooftop and raised bed sun drying (men and women).
HULLING	Dry Mill Machines.
SORTING	Manual.
GRADING	By Machines.
PROCESSING	Dry Mill Machines.
PRODUCT FEATURES	Organic High quality green coffee bean.



Morphological and geographical information

Arabica, HAWARI

TYPE OF COFFEE:	Arabica,
VARIETY:	Hawari-Tuffahii
COMPOSITION:	One Variety
TRADE MARK	Mocha Coffee Hawari
AGRICULTURE AREA:	Ibb governorate, Alqafr District
ALTITUDE:	1900 – 2000m.a.s.l.
SHADING SYSTEM:	70%
ANNUAL RAINFALL:	500 – 800 mm/year
SOURCE OF COLLECTION:	Supreme farms of Rehaba ,Hawar and Zahwan
HARVESTING AREA :	100 Ha
PRODUCERS DEALING WITH	131 Farmer
HOUSHOLDS NUMBER:	122
HOUSEHOLD MEMBERS:	7
AVERAGE HOLDING:	1150 trees
% OF INCOME FROM COFFEE	60%
POVERTY PERCENTAGE:	50%



Morphological and geographical information

Arabica, HAWARI

TOPOGRAPHY OF THE AREA	intermountain plains, fields and valley plains
SOIL	Sandi loam, with a pH around 8
FERTILIZATION	Composted animal manure and composted leaves of nearby forest trees.
IRRIGATION	Rain, wells, Springs, spate and Caravans
WEEDING AND SOIL TURNING	Manually and animal-drawn done.
PEST CONTROL	Traditional means using smoking with dry woods of Ficus salicifolia and spraying with organic plant solutions.
TREE DENSITY	1500 tree/ hectare.
HARVESTING PERIOD	October – March
PICKING	Manual picking (men and women).
DRYING	Rooftop and raised bed sun draying (men and women).
HULLING	Dry Mill Machines.
SORTING	Manual.
GRADING	By Machines.
PROCESSING	Dry Mill Machines.
PRODUCT FEATURES	Organic High quality green coffee bean.



Morphological and geographical information

Arabica, HAIMI

TYPE OF COFFEE:	Arabica,
VARIETY:	Haimi
COMPOSITION:	Dawaeri and Tuffahi
TRADE MARK	Mocha Coffee Haimi
AGRICULTURE AREA:	Haimah Districts in Sanaa governorate.
ALTITUDE:	1000 – 2000 m.a.s.l.
SHADING SYSTEM:	30%
ANNUAL RAINFALL:	400 – 500 mm/year
SOURCE OF COLLECTION:	Supreme farms Villages of Bani Mansoor , Alkhabash , and Aloboo'a village.
HARVESTING AREA :	100 Ha
PRODUCERS DEALING WITH	97 Farmer
HOUSHOLDS NUMBER:	100
HOUSEHOLD MEMBERS:	6.5
AVERAGE HOLDING:	1000 trees
% OF INCOME FROM COFFEE	30-50
POVERTY PERCENTAGE:	65%



Morphological and geographical information

Arabica, HAIMI

TOPOGRAPHY OF THE AREA	Mountainous terraces, intermountain plains, Upper slope, Floodplain fields
SOIL	Clay loam, Sandy clay loam , with a pH around 7 - 8
FERTILIZATION	Composted animal manure and composted leaves of nearby forest trees.
IRRIGATION	Rain, wells, Springs, spate and Caravans
WEEDING AND SOIL TURNING	Manually and animal-drawn done.
PEST CONTROL	Traditional means using smoking with dried woods of Ficus salicifolia and spraying with organic plant solutions.
TREE DENSITY	700-1000 tree/ hectare.
HARVESTING PERIOD	October – March
PICKING	Manual picking (men and women).
DRYING	Rooftop and raised bed sun draying (men and women).
HULLING	Dry Mill Machines.
SORTING	Manual.
GRADING	By Machines.
PROCESSING	Dry Mill Machines.
PRODUCT FEATURES	Organic High quality green coffee bean.



Morphological and geographical information

Arabica, KHULANI

TYPE OF COFFEE:	Arabica,
VARIETY:	Khulani
COMPOSITION:	Dawaeri and Tuffahi
TRADE MARK	Mocha Coffee Khulani
AGRICULTURE AREA:	Khuwlan Bani Amer Districts in Sanaa governorate.
ALTITUDE:	1400 – 2400 m.a.s.l.
SHADING SYSTEM:	30%
ANNUAL RAINFALL:	200 – 400 mm/year
SOURCE OF COLLECTION:	Supreme farms of Saqin, Haidan, Joma'a Razih, and Sana'a Mountains
HARVESTING AREA :	187 Ha
PRODUCERS DEALING WITH	222 Farmer
HOUSHOLDS NUMBER:	263
HOUSEHOLD MEMBERS:	6.5
AVERAGE HOLDING:	1000 trees
% OF INCOME FROM COFFEE	70
POVERTY PERCENTAGE:	65%



Morphological and geographical information

Arabica, KHULANI

TOPOGRAPHY OF THE AREA	Mountainous terraces, intermountain plains, Upper slope, Floodplain fields
SOIL	Clay loam, Sandy clay loam , with a pH around 7 - 8
FERTILIZATION	Composted animal manure and composted leaves of nearby forest trees.
IRRIGATION	Rain, wells, Springs, spate and Caravans
WEEDING AND SOIL TURNING	Manually and animal-drawn done.
PEST CONTROL	Traditional means using smoking with woods of Ficus salicifolia and spraying with organic plant solutions.
TREE DENSITY	2000 tree/ hectare.
HARVESTING PERIOD	October – March
PICKING	Manual picking (men and women).
DRYING	Rooftop and raised bed sun draying (men and women).
HULLING	Dry Mill Machines.
SORTING	Manual.
GRADING	By Machines.
PROCESSING	Dry Mill Machines.
PRODUCT FEATURES	Organic High quality green coffee bean.

SAMPLE OF Q-GRADER ANALYSIS ON YEMEN COFFEE

Coffee Information

Internal Origin	Yemen
Date of Crop	2023-2024
Sample Lot	
Village / Farm/Region	Dhamar
Altitude	1500-2000 MASL
Variety	Mocha Anisi
Process	Natural Sun Dry
Sample Quantity	220 grams

Sensory Analysis

Fragrance /Aroma	8
Flavor	8
After Taste	7.75
Acidity	8.25
Body	7.75
Balance	8
Uniformity	10
Sweetness	10
Clean Cup	10
Overall	8
Defective Cups	0
Defect Found	0
Intensity Defect	0
Sample Score	85.75

Cupping Characteristic

Fragrance /Aroma : Honey,Coconut
Flavor : Banana, Mapple Syrup, Honey,Orange
Aftertaste : Sweet & Lingering Bit Dry
Acidity : Juicy Orange
Texture / Mouthfeel : Syrupy/Dry
Body : Rounded

Sample Physical Analysis

SCA STANDARD MOISTURE CONTENT : 10 % - 12%

Sample Code	Moisture Content (%)	Density (Grms/Ltr)	Color	Smell
Y-A06	12.2	774	Yellow Green	Fresh

NOTE : NO Category 1 defect allowed and NO more than 5 Secondary Defect.

Green Coffee Defects :

Defects Category	Defect's Name	Defects Count	Full Defects
Category 1	Full Sour	0	0
	Full Black		
	Dried Cherry/Pod		
	Fungus Damage		
	Foreign Matter		
	Severe Insect Damage		
	Total Counts Category 1 :		0
Category 2	Partial Black		
	Partial Sour		
	Parchment		
	Withered		
	Immature Beans		
	Floater	4	0
	Hull/Husk		
	Broken/Chips/Cuts	3	0
	Shell		
Slight Insect Damage			
Total Counts Category 2 :		0	
Total Green Defects :		0	

Total Green Defects : 0

SCA Classification :

Specialty Grade

Below Specialty Grade

General Comments :

Sweet flavor notes of Honey,Maple syrup and Banana with Juicy orange acidity and lingering after taste. Green coffee has a minimal amount of secondary defects and zero primary defects.

Graded by:

SHERRYL NAPIT
Q-GRADER





Thank you
and enjoy the best taste
of Yemeni Coffee